

# Winter Dining Menu

## Dining Menu 32.00

Select one starter, one main course and one dessert for all the guests in your group (with the exception of specific dietary requirements). A minimum number of 15 people applies to all dining packages.

### Maize fed chicken

Wild mushroom and thyme roulade, truffle vinaigrette, pancetta crisp

### Ham hock croquette

Mustard fruits, crispy slaw

### RR Spinks smoked trout

Sheep dip whisky, heritage beets  
*Note: £4.00 supplement*

### Pan seared mackerel

Potato and dill salad, chilli and caper dressing

### Roast Pumpkin Veloute (v)

Lime crème fraiche

### Pan Roasted Breast and Confit leg of Guinea Fowl

Roasted root vegetable barley, cavolo nero and Madeira glaze

### Roast cutlet and braised shoulder of lamb

Pickled red cabbage, carrot puree, rosemary jus  
*Note: £6.00 supplement*

### Roast Gressingham Duck Breast

Confit leg bon non, parsnip puree, fondant potato, redcurrant jus

### Curried bream

Artichoke puree, pak choi, saffron and chive cream

### Sweet potato and chickpea curry (v)

Onion pulao, naan

### Baby spinach and green peas risotto (v)

sun blushed tomato and rucola salad

### Frangipane Tart

Raspberry, vanilla ice cream

### Lemon and yoghurt cheesecake

Lemon meringue, pistachio praline

### Dark chocolate torte

Vanilla cream, dark chocolate and orange soup

### Rhubarb crème brulee

Confit rhubarb, Arran Shortbread

### Compressed seasonal fruit

Lemon and ginger syrup

### Cheese

British cheeses, homemade chutney, grapes, crackers

*Note: £4.00 supplement*